

## GRILLED GERMAN BRATWURST SAUSAGE COIL WITH POTATOES & EGGS

A recipe for *Uli's Famous Thüringen Style Bratwurst*

Prep Time: 10 minutes

Cook Time: 30 minutes

Yield: 7 servings

### INGREDIENTS:

- 6 ounces [Thüringen Style Bratwurst](#) (about 2 links)
- 1 teaspoon Canola Oil
- 1 cup red onion (thinly sliced)
- 6 cups red cabbage (thinly sliced, about 1 1/2 pounds)
- 1 1/2 cups red Apple (peeled & finely chopped)
- 2/3 cup apple juice
- 2 tablespoons dark brown sugar
- 2 tablespoons red wine vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon dried thyme
- A pinch black pepper
- 1 bay leaf

### DIRECTIONS:

1. Heat oil in a large nonstick skillet over medium-high heat and brown [sausage links](#). Remove from pan and cut into 1/2 inch pieces. Leave drippings in pan.
2. Add onion to pan and cook for 4 minutes. Add cabbage and remaining ingredients; bring to a boil.
3. Cover pan, reduce heat, and simmer 20 minutes or until cabbage is tender, stirring occasionally. Add sausage pieces for the last 5 minutes, then remove from heat, discard bay leaf and serve with boiled potatoes.